



DINNER MENU

Angela and Carlton
NOVEMBER 21, 2009

Hors D'oeuvres

BEER BATTERED PRAWNS
WITH PLUM SAUCE

MARYLAND CRABCAKES
WITH ROASTED
RED PEPPER AIOLI

Soup and Salad

WEDGE SALAD
TOMATOES, BACON,
AND BLEU CHEESE

NEW ENGLAND CLAM CHOWDER
WITH FRESH CHIVES

Entrée

GARLIC ROSEMARY CHICKEN
WITH BASIL AIOLI AND
PENNE PASTA IN A FRESH
LEMON BUTTER SAUCE

FILET MIGNON
WITH BRANDY PEPPERCORN
SAUCE SERVED WITH
ROASTED RED POTATOES

Dessert

WEDDING CAKE AND ASSORTED SWEETS



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